

# Clarke Cooke

## LUNCH

### APPETIZERS

- WARM BRUSSELS SPROUTS "CAESAR" *white anchovy, shaved parmesan* 13.50  
PAN FRIED CRABCAKE *roast corn salsa, red pepper coulis* 16.25  
SMOKED SALMON *arugula, eggplant caviar* 14.75  
TUNA CEVICHE *passionfruit leche de tigre, avocado, Bermuda onion, jalapeno, cilantro* 14.75

### SOUPS

- NEWPORT CLAM CHOWDER  
cup 5.95 bowl 7.95
- GAZPACHO

### SALADS

- MIXED FIELD GREENS 6.50 CAESAR SALAD 8.75  
LOBSTER SUMMER SALAD *mesclun, tomato, haricot verts, corn, orange & lime dressing* 25.50  
KALE SALAD *pear, farro, pistachio, pickled onion, Prufrock cheese, honey Dijon dressing* 14.75

### BURGERS

- THE CANDY STORE BURGER\* *stuffed with blue cheese, topped with bacon & blue cheese on an english muffin with hand-cut fries* 15.75  
WOOD GRILLED HAMBURGER\* *on brioche, hand-cut fries* 12.25  
*add cheddar, swiss, American, bacon, each 2.00*  
NO BUN BURGER *on mesclun greens* 11.75

### SANDWICHES

- THE LOBSTER SALAD ROLL *New England style with coleslaw and fries* 23.75  
TUNA TARTINE *tuna salad, open-faced on Tuscan bread, with capers, dill, celery, bermuda onion, tomato, cucumber, kalamata olives, arugula* 13.75  
SMOKED SALMON ON PUMPERNICKEL *cucumber, tomato, onion, dill cream cheese* 13.25  
CHICKEN ON GRILLED FLATBREAD  
*arugula, avocado, tomato, chèvre, Bermuda onion, tarragon scallion remoulade* 12.50  
ROAST BEEF ON TUSCAN BREAD *horseradish-black pepper mayonnaise, marinated tomatoes, chèvre, caramelized onion* 14.50  
OUR OWN HAND-CUT FRIES 6.95



### ENTRÉES

- TOFU & MIXED VEGETABLE "TIKKA MASALA"  
*spicy-spiced tomato sauce, basmati rice, cashew purée, lime cilantro* 22.75  
STEAMED NATIVE LOBSTER *served in the shell* 36.75  
NATIVE STRIPED BASS *apple, mango, jasmine rice, ginger-lime vinaigrette* 32.25  
PENNE WITH CHICKEN 28.75  
*in a parmigiano cream reduction with mushrooms, tomato, basil, toasted almonds*  
STEAK FRITES *12 oz NY sirloin with French fries and maître d'hôtel butter* 38.75

### DESSERTS

- THE SNOWBALL IN HELL *in a chocolate-coated goblet* 15.00  
CHOCOLATE MOUSSE CAKE *with raspberries and crème anglaise* 9.50  
VANILLA CRÈME BRULEE 9.50 KEY LIME PIE 9.50 LOCKE OBER'S MACAROONS 9.00

# Clarke Cooke

## APPETIZERS

- PAN FRIED CRABCAKE 16.25  
SMOKED SALMON *arugula, eggplant caviar* 14.75  
TUNA CEVICHE *passionfruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro* 14.75  
CARPACCIO OF BEEF TENDERLOIN *arugula, Reggiano, white truffle oil* 13.75  
NEWPORT CLAM CHOWDER *cup 5.95 bowl 7.95* GAZPACHO

## SALADS

- MIXED FIELD GREENS 6.50 CAESAR SALAD 8.75  
KALE SALAD  
*pear, farro, pistachio, pickled onion, Prufrock cheese, honey dijon vinaigrette* 14.75  
WARM BRUSSELS SPROUTS "CAESAR"  
*white anchovy, shaved parmesan* 13.50  
SALAD OF ROASTED RED AND GOLDEN BEETS  
*marinated vegetables à la grecque, Marcona almonds, Fourme d'Ambert, citrus vinaigrette* 14.75  
RARE-SEARED SESAME TUNA SALAD  
*mixed greens, fried leeks, shiitake mushrooms, orange sesame vinaigrette* 22.75  
LOBSTER SUMMER SALAD  
*mesclun, tomato, haricot verts, corn, orange & lime dressing* 25.50

## BURGERS

- HAMBURGER *on brioche with our own fries* 16.25  
*cheddar, swiss, American, bacon, sautéed mushrooms or onions add each 2.00*  
CANDY STORE BURGER 18.75  
*stuffed with blue cheese, topped with bacon and blue cheese, on an english muffin, with our own fries*  
NO BUN BURGER *on mesclun greens* 16.25  
OUR OWN FRENCH FRIES 6.95



## ENTRÉES

- THE LOBSTER SALAD ROLL  
*New England style with coleslaw and fries* 23.75  
NATIVE LOBSTER *steamed* 36.75  
WOOD GRILLED SWORDFISH  
*grilled caponata, scallion couscous, tomato coulis, black olive vinaigrette* 31.75  
*(or simply grilled plain with maître d'hôtel butter and lemon)*  
NATIVE STRIPED BASS  
*apple, mango, jasmine rice, ginger-lime vinaigrette* 32.25  
PEPPERED TUNA STEAK  
*pancetta, collard greens, pommes allumettes* 32.75  
OVEN-ROASTED DEBONED HALF CHICKEN  
*roasted red bliss potatoes, red pepper, corn, scallions, goat cheese, cider vinaigrette* 28.75  
STEAK FRITES  
*12 oz wood grilled NY sirloin with our own fries and maître d'hotel butter* 38.75  
WOOD-GRILLED 8 OZ. FILET MIGNON  
*with green onion, leek and potato puree, asparagus, red onion marmalade, sauce bordelaise* 43.75  
PENNE WITH CHICKEN  
*in a parmigiano cream reduction with mushrooms, tomato, basil, toasted almonds* 28.75  
SEAFOOD LINGUINE  
*shrimp, scallops, littleneck clams with shiitake mushrooms, scallion & sesame in an Asian-style shrimp vinaigrette* 29.75  
VEGETABLE FARFALLE  
*shiitake mushrooms, spinach, roasted peppers, pine nuts, kalamata olives, chevre* 22.75  
TOFU & MIXED VEGETABLE "TIKKA MASALA"  
*curry-spiced tomato sauce, basmati rice, cashew puree, lime cilantro* 22.75

## DESSERTS

- THE SNOWBALL IN HELL  
*in a chocolate-coated goblet* 15.00  
CHOCOLATE MOUSSE CAKE  
*with raspberries and crème anglaise* 9.50  
KEY LIME PIE 9.50  
VANILLA CRÈME BRULEE 9.50  
LOCKE OBER'S MACAROONS 9.00

*\*The RI Department of Health reminds you that consuming raw shellfish or any partially cooked foods can increase your risk of illness*

07/20/2020

# Clarke Cooke

## OYSTER BAR

CHEF'S DAILY SELECTION OF OYSTERS ON THE HALF SHELL 3.25 each  
LITTLENECK CLAMS ON THE HALF SHELL 2.50 each  
CHILLED LOBSTER IN THE SHELL  
half 17.00 whole 32.00 whole tail 17.00 single claw 8.50  
CHILLED JUMBO SHRIMP 4.25 each  
LE SAMPLER 18.00  
2 oysters 2 littlenecks 2 shrimp

## BEERS

### DRAFT

Narragansett Lager 6.50  
Flagship Cream Ale 7.00  
Blue Moon Belgian Ale 7.00  
Harpoon IPA 7.00  
Whaler's Rise 7.00  
Seasonal 7.50

### BOTTLE

Budweiser 6.00  
Bud Light 6.00  
Michelob Ultra 6.50  
Harpoon IPA 6.50  
Guinness Widget Draught 6.50  
Heineken 6.50  
Corona 6.50  
Stella Artois 6.50  
Beck's NA (non alcoholic) 6.50

## BISTRO WINE SELECTIONS

### WHITE

glass/bottle

#### CHARDONNAY

Castelbeaux, Vin de Pays, FR 9.00/32  
Ferrari-Carano, CA 12.00/45

#### SAUVIGNON BLANC

Little Sheep, Marlborough, N.Z. 9.00/36

#### RIESLING

Newport Vineyards, RI 9.00/30

#### PINOT GRIGIO

Tomaiole, Italy 9.00/35

### RED

#### PINOT NOIR

Latour, Valmoissine, Burgundy France 12.00/45  
Belles Eaux, France 9.00/32

#### CABERNET SAUVIGNON

Wente, Charles Wetmore, CA 12.00/45

#### MALBEC

Origèn Reserva, Argentina 9.00/32

#### ROSÉ

Château Montaud, Provence, France 9.00/30  
Peyrasoll Commanderie 15.00/45

#### CHAMPAGNE

Veuve Clicquot Yellow Label 20.00/100

#### SPARKLING

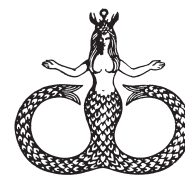
Gooseneck Vineyards, Prosecco, IT 10.00/35

#### DESSERT

Royal Tokaji, Late Harvest, Hungary 9.00/35

## PREMIUM OFFERINGS FROM OUR NAPA WINE STATION

Bordeaux, Bourgogne, Piedmonte, Napa



## DRINK LIKE A LOCAL

### NEWPORT WATER

Veuve Clicquot, Grand Marnier,  
St. Germain, on the rocks

### CAPTAIN BANNISTER

Tito's, elderflower, prosecco spritz, straight up

### ESPRESSO MARTINI

Absolut Vanilia, Kahlua  
(Bailey's on request)

### WILLIAM'S BOW TIE (AN ODE TO WILLIAM ROSE)

Pernod swirl, 1792 Bourbon, Licor 43,  
Hine Troimphe, shaken and strained

"If you have to ask the price, Darling, you can't afford it"

# Clarke Cooke

## SUMMER SUSHI

### APPETIZERS

MISO SOUP 5.95

EDAMAME 7.95

WAKAME SALAD *seaweed salad* 8.95

### SPECIAL PLATES

HAMACHI JALAPEÑO *sliced yellow tail, jalapeño with ponzu* 15.95

SPICY SASHIMI *assorted fish, cucumber with kimchee vinaigrette* 15.95

SALMON CARPACCIO *basil, parmesan cheese, ponzu* 15.95

### PLATTERS

SUSHI MORI

*Chef's choice, 8 pieces sushi and California Roll* 38.95

SASHIMI MORI

*Chef's choice, 15 pieces sashimi and Tuna Roll* 63.95

### SUSHI AND SASHIMI

4.50      *à la carte*      4.75

### MAKI rolled sushi

CALIFORNIA ROLL 10.95

*crab, avocado, cucumber*

YUMMY ROLL 15.95

*real crab, shrimp, scallions, fish eggs, spicy mayo*

RAINBOW ROLL 14.95

*rainbow of fish on top of California roll*

VEGETABLE ROLL 9.95

*assorted vegetables*

SPICY TUNA ROLL 10.95

*with crunch and spicy mayo, inside out*

NEGIHAMA 8.95

*Japanese yellow tail and scallions*

SHRIMP TEMPURA ROLL 12.95

*shrimp tempura, avocado, inside out*

SALMON AVOCADO ROLL 10.95

*salmon and avocado inside out*

ABI ROLL 14.95

*salmon avocado roll with shrimp and wasabi, tobiko on top*

PHILADELPHIA ROLL 12.95

*smoked salmon, cream cheese, avocado*

SPICY TUNA SALAD ROLL 12.95

*chopped ahi tuna, cucumber, jalapeno and spicy mayo*

SEARED SALMON ROLL 14.95

*eel, avocado, scallion, topped with seared salmon*

DRAGON EEL ROLL 15.95

*shrimp tempura, avocado, topped with eel*

NEW YORK ROLL 15.95

*shrimp tempura roll, spicy tuna, crunch, asparagus, avocado, spicy mayo, eel sauce*